

DINNERLY



Beef Gyro Pita

with Shredded Lettuce & Garlic Sauce



20-30min



2 Servings

Let us take you to dinner at a Greek taverna with this simplified, but super tasty, gyro. No spit-roasting necessary! Ground beef gets the Mediterranean treatment, then served on a soft pita topped with crisp, shredded romaine, crunchy cucumbers, and a drizzle of garlic cream sauce. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 romaine heart
- 10 oz pkg grass-fed ground beef
- 2 (1 oz) sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

- garlic
- white wine vinegar (or red wine vinegar) ¹⁷
- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 43g, Carbs 42g, Protein 37g



1. Prep veggies

Finely grate **2 teaspoons garlic**.

Peel **cucumber**, halve lengthwise (remove seeds if desired), then thinly slice crosswise into half-moons.

Thinly slice **lettuce** crosswise, discarding stem end.



2. Marinate cucumbers

In a large bowl, whisk to combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and toss to coat. Set aside until ready to serve.



3. Season beef & make sauce

In a medium bowl, mix or knead to combine **beef**, **1 teaspoon of the grated garlic**, **½ teaspoon salt**, and **a few grinds of pepper**.

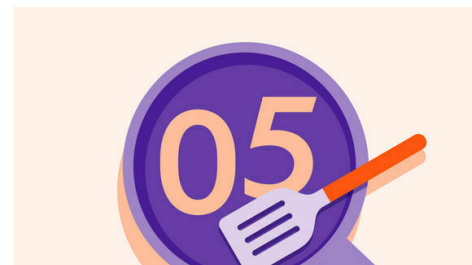
In a small bowl, stir to combine **all of the sour cream**, **remaining grated garlic**, and **1 tablespoon water**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



4. Cook gyro patty

Preheat broiler with a rack in the center.

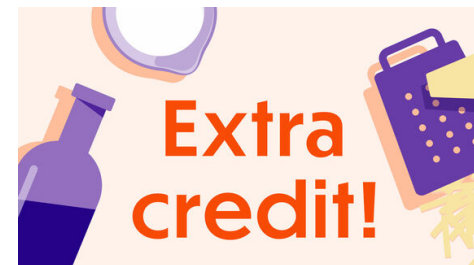
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef** and smash flat with a spatula, forming a large (5–6 inch) patty. Cook, undisturbed, until outer edges are browned and crispy, about 5 minutes. Flip and continue cooking until cooked through, about 1 minute. Transfer to a cutting board.



5. Finish & serve

While **gyro** cooks, place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary). To bowl with **cucumbers**, add **lettuce** and toss to coat. Cut **beef** into ½-inch strips.

Divide **beef** between **pitas**, drizzle with **garlic sauce**, and top with **some of the salad**. Serve **remaining salad** alongside. Enjoy!



6. Spice it up!

With all the cooling ingredients piled high—cucumbers, romaine, sour cream—these gyros could use a little heat! Shake on some of your favorite hot sauce if you like a little spice. If that isn't your thing, add an extra hit of acid by serving a lemon wedge on the side for squeezing over top.